

Kahler Grand Hotel

20 SW 2nd Avenue | Rochester | MN 55902

events by Kahler

breakfast

breaks

lunch

RECEPTION

dinner

beverage

healthy

technology

info



ESSENCE

canapés
shrimp
wraps
duck
bruschetta
tenderloin
finger sandwich
oysters
cheese

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Design your own Ice Carving

Hors d' oeuvres | Cold

Imported Cheese Display with Carr Crackers
and European Baguette

Vegetable Crudité

Tomato Basil Bruschetta

Marinated Shrimp Bruschetta

Lobster Barquette

Shrimp Cocktail

Smoked Salmon

Scallop Seviche

Deviled Eggs

Shrimp Deviled Eggs

Seared Duck Canapé

Duck and Venison Pate Canapé

Pork Tenderloin Canapé with Manchego Cheese

Salami Coronets Filled with Cream and Goat Cheese Blend

Tapenade Filled Cherry Tomatoes

Artichoke Stuffed Mushrooms

Chicken Mousse Phyllo Cup with Mango Garnish

Cocktail Mini Croissant Sandwiches Assorted

Finger Sandwiches Assorted

***Prices are per piece unless specified, minimum order 50 pieces**

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Hors d' oeuvres | Hot

- Beef Satay with Hoisin Sauce
- Szechuan Beef Spring Roll with Plum Sauce
- Beef Empanadas with Sweet Pepper Sauce
- Saltimbocca Bites with Sage Demi-Glace
- Andouille Sausage En croute
- Tandoori Chicken Satay with Peanut Sauce
- Curry Chicken in Phyllo Cup
- Coconut Chicken
- Sesame Chicken Strips with Hoisin Sauce
- Coconut Shrimp with Orange Sauce
- Crab Cakes with Cajun Mayo
- Crab Stuffed Mushrooms
- Bacon Wrapped Scallops
- Buffalo Chicken Wings with Bleu Cheese Dressing
- Mozzarella Sticks with Marinara
- Roasted Vegetable Tart
- Vegetable Spring Rolls with Sweet and Sour Sauce
- Feta Cheese and Sun Dried Tomato in Phyllo Cup
- Seared Baby Lamb Chops with Mint Demi-Glace
- Crab Artichoke Dip with Toasted Flatbread
- Chipotle Chicken Martinis

***Prices are per piece unless specified, minimum order 50 pieces**

Hors d' oeuvre Stations

(25 person minimum)

Pasta Station

Choice of Three Pastas and Three Sauces. Includes Shredded Parmesan, Red Pepper Flakes, Chopped Clams, Julienne Vegetables, Sliced Mushrooms, Peas, Marinated Chicken, Pancetta Bacon, Sun Dried Tomatoes and Garlic Bread Sticks.

Pasta Choices: Penne, Bowtie, Cheese Tortellini, Rigatoni, Spaghetti, Linguine and Fettuccini

Sauce Choices: Marinara, Bolognese, Alfredo, Pesto Cream and Bianco

Carvers Station

Chef Carves your choice of meat served with the appropriate condiments and variety of cocktail buns if appropriate.

	<u>Based on</u>
Baron of Roast Beef	75 people
Whole Beef Tenderloin	20-30 people
Peppered NY Strip Loin	30-40 people
Roast Breast of Turkey	30-40 people
Risotto Stuffed Duck	20-30 people
Pork Back Loin	30-40 people



Build a Fajita Station

Grilled Chicken and Julienne Beef with Onions and Peppers, Warm Flour Tortillas, Shredded Cheese, Black Olives, Tomatoes, Salsa, Sour Cream and Guacamole

Stir Fry Station

Julienne Chicken, Beef, Pork, Baby Shrimp, Scallops or Tofu; Your Choice of Two. Served with Jasmine Scented Rice, Julienne vegetables, Fresh Garlic, Asian Chili Sauce, Hoisin Sauce, Soy Sauce and Sweet Pepper Sauce.

Seafood Station

Choice of three served Market Style with appropriate condiments. Smoked Salmon, Oysters on the Half Shell, Jumbo Crab Claws, Shrimp Cocktail, Smoked Scallops, Smoked Muscles.

Prices based on one hour of service, attendants are \$95 each per hour